

👨🍳 Chef's recommendation

🌿 Vegetarian

BREAD

👨🍳 **HOMEMADE BREAD
WITH BUTTER SERVICE**

LÉON'S BREAD 12.90 | ASSORTED BREAD BASKET 21.90

ADD-ON SPREADS:

👨🍳 **CERVELLE DE CANUT** 9.90

Seasoned cottage cheese spread. Specialty from Lyon

CHICKEN LIVER PÂTÉ 11.90

HORS D'OEUVRES

IRISH OYSTERS N2..... 48.90 / 3PCS
Served raw or baked (+rm9) - Upon availability

ROASTED BONE MARROW.....69.90
Herb crusted, toasted homemade baguette crackers, sea salt

ESCARGOTS À LA BOURGUIGNONNE.....31.90
½ dozen pieces – baked with garlic and herbs butter, mouillettes

👨🍳 **SALMON CROMESQUIS**.....27.90
Deep-fried breaded salmon and béchamel croquettes

APPETISERS

👨🍳 **FLAMED CURED MACKEREL**.....27.90
Pickled white onion, cucumber, dill, raspberry vinaigrette

FRENCH ONION SOUP.....28.90
Gratinated Emmental cheese – Loaded cheese option (+rm5)

PAN SEARED FOIE GRAS.....81.90
Poached pear, apple compote, crushed pistachio

👨🍳 **FOIE GRAS TERRINE**.....78.90
Au torchon style. Poached pear, apple compote, toasted brioche

👨🍳 **SEAFOOD BISQUE**.....43.90
Creamy seafood soup topped with puff pastry

🌿 **DEEP-FRIED BRIE CHEESE**.....39.90
Served with confit d'oignons (French onion marmalade)

🌿 **BAKED BRIE CHEESE**.....40.90
Whole-grain mustard and honey, toasted homemade baguette

👨🍳 **CLASSIC BEEF TARTARE**.....57.90
(100GR)
Prepared tableside – Served with toasted bread

MELTED RACLETTE CHEESE

👨🍳 **TRADITIONAL**

Confit and baked baby potatoes, gherkins, pickled onions

FROM* 43.90

ADD : SMOKED DUCK 11.90 | CHICKEN SAUSAGE 15.90 | BEEF SPECK 16.90 | 🌿 MUSHROOM CONFIT 9.90

*PLEASE REFER TO OUR TEAM FOR CHEESE SELECTIONS AVAILABILITY

👨🍳 **STEAK FRITES**

L'ENTRECÔTE

Australian Meltique beef striploin,
signature herbs and butter sauce
119.90 (220GR)

STEAK AU POIVRE

Australian Black Angus tenderloin,
French peppercorn sauce
159.90 (180GR)

Served with homemade French fries and mesclun salad

Limited

CÔTE DE BOEUF

Australian Black Angus prime-rib steak
with choice of 3 sauces

rm68/100gr

STEAK BÉARNAISE

Australian Black Angus rib-eye,
classic béarnaise sauce
178.90 (250GR)

STEAK HACHÉ "À CHEVAL"

Ground Black Angus, poached egg,
wild mushrooms forestière sauce
89.90 (180GR)

CLASSIC MAINS

Served with homemade French fries and mesclun salad, except**

DUCK LEG CONFIT.....69.90
Thyme flavoured jus, caramelised apple, warm watercress

PAN SEARED SALMON FILET.....59.90
"Beurre monté au citron" sauce, pickled cucumber

👨🍳 **ROASTED ½ SPRING CHICKEN**.....68.90
Wild mushrooms poulette sauce, truffle julienne, truffle oil

ADD: FRENCH FRIES 15.90 | SAUCE 9.90 | MESCLUN SALAD 12.90 | RACLETTE CHEESE from* 35.90 | FOIE GRAS 65.90

👨🍳 **CARRÉ D'AGNEAU (RACK OF LAMB)**.....119.90
Classic lamb jus seasoned with herbs

🌿 **GNOCCHI À LA PARISIENNE****.....52.90
Creamy Trésor d'Isigny cheese sauce, tarragon, walnuts

MUSSELS À LA LÉON.....65.90
Creamy mussel broth with Dijon mustard – Add white wine (+rm10)

FRENCH FRIES UPGRADES

👨🍳 **FRITES À LA CRÈME** +12.90 / PORTION

◆ 🌿 **TRUFFLE FRENCH FRIES** +15.90 / PORTION

DESSERTS

👨🍳 **PROFITEROLES**.....31.90
Choux pastry, vanilla ice-cream, Chantilly, chocolate sauce

👨🍳 **TARTE TATIN**.....28.90
Traditional caramelised apple tart, vanilla ice-cream

CRÈME BRÛLÉE.....23.90
Classic vanilla flavoured custard

👨🍳 **MOUSSE AU CHOCOLAT**.....18.90 / CUP
Scooped tableside. Shaved chocolate, almond and Chantilly toppings

VACHERIN GLACÉ.....27.90
French meringue, vanilla ice-cream, Chantilly, raspberry coulis

CHOCOLATE TART.....25.90
Dark chocolate ganache, Biscoff crust, sea salt, Chantilly

🍷 Barman's recommendation

COFFEE AND TEA

EARL GREY.....	12.90
GREEN TEA.....	12.90
CHAMOMILE.....	12.90
MINT INFUSION.....	12.90
MATCHA LATTE.....	14.90
ESPRESSO / DOPPIO.....	7.90
LONG BLACK.....	9.90
CAPPUCCINO / LATTE / FLAT WHITE.....	13.90
MOCHACCINO / VANILLA LATTE.....	14.90

SIGNATURE CHOCOLATE

🍷 CHOCOLAT CHAUD À L'ANCIENNE

Thick and creamy hot chocolate
served with vanilla whipped cream

22.90

WATER

ACQUA PANNA 750ML.....	21.90
SAN PELLEGRINO 750ML.....	21.90
FILTERED WATER 750ML.....	4.90

100% of sale proceeds are donated monthly to charity causes

HOMEMADE FRUIT JUICES

ORANGE
AND CHIA SEEDS

15.90

🍷 PINEAPPLE
AND VANILLA

15.90

WATERMELON
AND MINT

15.90

🍷 PEAR
AND LEMON

16.90

SODAS & COOLERS Glass / Pitcher

COCA-COLA (ZERO).....	9.90 / NA
SPRITE.....	9.90 / NA
ICE LEMON TEA.....	10.90 / 28.90
FIZZY LEMONADE.....	11.90 / 30.90
🍷 FIZZY PEACH & ROSEMARY.....	13.90 / 35.90

MOCKTAILS

VIRGIN SIDECAR.....	32.90
<i>Sophistication of tangy sourness and bitterness</i>	
🍷 FRENCH 75 MOCKTAIL.....	31.90
<i>Effervescent, floral, and herbal delight</i>	
🍷 BASTILLE.....	34.90
<i>Sweet, sour and creamy concoction</i>	
VIRGIN MIMOSA.....	29.90
<i>Refreshingly zesty</i>	
PRESSION.....	29.90
<i>Beer-like feel</i>	
NIGHT ORIENT PEACH KIR.....	31.90
<i>Sweet and subtle fruity elegance</i>	

NON-ALCOHOLIC WINES

NIGHT ORIENT MERLOT / CHARD. / ROSÉ

Contains 0.0% alcohol. Certified Halal by IIDZ Austria

GLASS

26.90

CARAFE

64.90

BOTTLE

116.90

BOTTLED BEERS

HEINEKEN 24.90 • KRÖNENBOURG BLANC 25.90 • TIGER 22.90 • LEFFE BLONDE/BRUNE 28.90

APÉRITIFS & CLASSIC COCKTAILS

SIDECAR 52.90
<i>Cognac, orange liquor, lemon</i>
FRENCH 75 51.90
<i>Gin, Prosecco, lemon juice</i>
🍷 FRENCH 76 50.90
<i>Vodka, Prosecco, lemon, thyme</i>
TI' PUNCH 49.90
<i>Rum, sugarcane syrup, lime</i>
"1789" 50.90
<i>Lillet, white wine, whisky, egg white</i>
🍷 PEAR MARTINI 49.90
<i>Kirsch, elderflower liquor, vodka, pear</i>

🍷 ORANGE WINE

Chilled rosé wine aromatised with oranges.
Specialty from Provence region

43.90 / GLASS | 189.90 / CARAFE

LILLET & SPRITZ

LILLET TONIC.(BLANC/ROSÉ).....	43.90
🍷 LILLET BLANC PASTÈQUE.....	45.90
LILLET ROSÉ SPRITZ.....	48.90
CAMPARI SPRITZ.....	47.90
🍷 ST-GERMAIN SPRITZ.....	48.90

RICARD PASTIS 35.90
Provençal anis flavoured spirit

MIMOSA 44.90

Prosecco, fresh orange juice

MONACO 33.90

Beer, lemonade, grenadine syrup

🍷 BOULEVARDIER 50.90

Whisky, Sweet Vermouth, Campari

ROKU G&T 43.90

Roku Gin, tonic, lemon

HENDRICK'S G&T 45.90

Hendrick's Gin, tonic, cucumber

KIRS

CLASSIC 39.90

Crème de cassis, white wine

🍷 PEACH 40.90

Crème de pêche, white wine

CARDINAL 39.90

Crème de cassis, red wine

ROYALE 48.90

Crème de cassis, Prosecco

DIGESTIFS

Glass / Bottle

ARDBEG UIGEADAIL NV.....	45.90 / 589	🍷 LE CALVADOS JOSEPH DROUIN.....	42.90 / 529
SINGLETON 12YRS.....	39.90 / 498	HENNESSY VSOP.....	47.90 / 613
LAPHROAIG 10YRS.....	46.90 / 597	🍷 CLÉMENT RUM AMBRÉ AGRICOLE.....	44.90 / 568
SUNTORY KAKUBIN.....	34.90 / 468	BARROS 10YO TAWNY PORT WINE.....	45.90 / 307